

Light Lunch

Monday

Grilled cauliflower

ras el hanout - hazelnuts - browned butter - lentils - cress

Baked salmon

pickled cucumber - lemon chive cream - boiled potatoes

Tuesday

Baked broccoli

baked egg - wheat - soy mayonnaise - sesame seeds

Baked farm chicken

warm potato salad - roasted fennel seeds - parsley mayonnaise
herbs - fennel salad

Wednesday

Beetroot

feta cheese - quinoa - kale - baked tomatoes - fried chickpeas

Haddock fillet

white wine sauce - carrots - dill oil - potatoes - chives

Thursday

Pointy cabbage

beetroot hummus - chickpeas - gremolata - black lentils - olive oil

Ox cheek "Bourguignon"

pork belly - pickled onions - crispy oyster wedges - mashed potatoes

Friday

Portobello mushroom

soy mayonnaise - kale - bean salad - sesame seeds

Slow-baked pork loin

spiced butter - red wine sauce - semi-dried tomatoes
roasted potatoes

Daily Lunch

bread - side salad - coffee

À la carte Lunch

Salad

Corn chicken 185
quinoa - pumpkin - silver onion - mint - kale - jalapeno mayonnaise

Starter

Fried broccoli 125
silver onion - parmesan - pickled coriander seeds - smoked almonds

Main course

Baked char fillet 245
horseradish sauce - trout roe - fried potatoes - dill - herbs

Dessert

Cinnamon cake with vanilla cremeux 105

Business Lunch

3-Course menu / 405

Fried broccoli

silver onions - parmesan cheese - pickled coriander seeds - smoked almonds

Baked char fillet

horseradish sauce - rainbow rum - fried potatoes - dill - herbs

Apple cake

cinnamon and vanilla cream

All prices are in SEK including VAT.